

Morley Hayes

WEDDING BROCHURE

Price List and Terms 2010



Many congratulations on your forth-coming nuptials. Please accept our very best wishes for your future happiness together. Enclosed is our 2010 wedding brochure which provides full information of our reception and ceremony facilities.

Set amongst 270 acres of beautiful woodland and parkland golf course, Morley Hayes provides the perfect venue for either a large family or a small intimate wedding. All of our suites are licensed for civil marriage and partnership ceremonies.

With our dedicated and experienced co-ordinators, and master of ceremonies on hand throughout the day we will provide you with full information and advice to ensure the smooth running of your special day.

The Morley Hayes Hotel offers four star accommodation with honeymoon suites, family rooms and executive bedrooms, all air-conditioned with private balconies, terraces and luxurious bathrooms providing the perfect ending to your special day.

Our prices are inclusive of:

- A complimentary executive room for the happy couple in the Morley Hayes Hotel including a bottle of house champagne and full English Breakfast for those booking both the wedding breakfast and evening reception. There is the option to upgrade to a superior room or suite (subject to availability) at an additional cost. This room and any other rooms must be booked directly with the hotel.
- Dedicated events management and function team from start to finish.
- Red carpet reception
- Cake stand (round or square available) and knife
- Master of ceremonies
- Wedding garden for photographs (see terms and conditions)
- Private bar (with late licence)
- Security controlled car parking
- Room hire
- Serviettes co-ordinated to your colour schemes
- Personalised menu cards
- Tealights on the tables during your evening reception
- White linen (coloured linen subject to a surcharge)
- VAT

Our resident DJ is also available at an additional cost, as are any flowers that may be required.

Maximum Room Capacities are as follows:

	<u>Sacheverell</u>	<u>de Ferrers</u>	<u>Pavilion Suite</u>
Church wedding reception	118	58	95
Marriage/civil partnership ceremony with reception	65	42	115
Evening buffet	150	120	130

Marriage/civil partnership ceremonies with 70 guests or more will require the use of both the De Ferrers (for the ceremony) and the Sacheverell (for the wedding breakfast). Marriage/civil partnership ceremonies with 80 guests or more will require the use of both the Pavilion (for the ceremony) and the Sacheverell (for the wedding breakfast).

Should you require any further information or would like to view our facilities please do not hesitate to contact us on 01332 782005.

We look forward to welcoming you.

Kindest regards,

Sarah Hancock
Events Manager

MARRIAGE AND CIVIL PARTNERSHIP CEREMONIES AT MORLEY HAYES

Morley Hayes has a licence to hold marriage and civil partnership ceremonies in all three of our function suites. To ensure your ceremony is special our Masters of Ceremonies will welcome you and your guests with a red carpet reception.

Before the ceremony the registrar will need a brief interview with you both. Couples who do not wish to arrive together can be kept separate until the ceremony commences.

We arrange the ceremony room with a centre aisle leading to the front where the ceremony is conducted. This is under a lovely arch, which in turn with our beautifully crafted oak table and high backed chairs, and floral arrangements, makes a delightful setting for your ceremony. To ensure the ceremony is kept special no drinks or refreshments may be taken into the room, before or whilst the ceremony is taking place.

We will consult with you both prior to the day as to the choice of music for the entrance, the signing of the register and departing down the aisle. We have an excellent collection of very suitable music, on CD, or you are welcome to bring along your own, or live music can be arranged.

As our function rooms comprise of different sections we are able to carry out the ceremony and wedding breakfast in the same room. For larger weddings the use of two rooms would be necessary.

As for all ceremonies at Morley Hayes you will have the use of our superb picturesque gardens. We have three areas all beautifully landscaped and will make the perfect setting for your photographs.

After the ceremony reception drinks and canapés can be offered to all guests within the grounds, depending on the weather, or alternatively served in the lounge areas of the function suite.

Prior to booking a co-ordinator will advise you on the timings of the wedding ceremony.

If you require any further assistance with planning your special ceremony, please don't hesitate to contact our co-ordinators. We will be delighted to welcome you to view our extensive facilities.

CAPACITIES FOR MARRIAGE AND CIVIL PARTNERSHIP CEREMONIES

THE DE FERRERS SUITE

This air conditioned suite on the ground floor has a sunlit conservatory opening on to a private paved courtyard and a cosy lounge area with an open fire. The De Ferrers Suite has stunning panoramic views over the golf course and offers an ideal venue for both summer and winter weddings.

Seating capacity	Minimum	30
	Maximum	42

THE SACHEVERELL SUITE

The air conditioned Sacheverell Suite is situated on the first floor, but also has access to the courtyard. A spacious and airy room, full of character, it is more suitable for a larger wedding.

Seating capacity	Minimum	50
	Maximum	65

THE SACHEVERELL SUITE AND THE DE FERRERS SUITES

For a larger ceremony, the ceremony takes place in the De Ferrers suite, and the reception in the Sacheverell Suite

Seating capacity	Minimum	70
	Maximum	80

THE PAVILION SUITE AND SACHEVERELL SUITE

The Pavilion Suite, which has French doors leading on to the balcony, offers a superb venue with panoramic views over the Derbyshire countryside, providing a beautiful backdrop for your special ceremony.

For a larger ceremony this suite can be used in conjunction with the Sacheverell Suite; the Pavilion being used for the ceremony and the Sacheverell for the reception.

Seating capacity	Minimum	80
	Maximum	115

PRICES FOR A CEREMONY

De Ferrers **£185.00 up to 42 guests**

Sacheverell **£250.00 up to 65 guests**

Sacheverell &
De Ferrers suites **£350.00 up to 80 guests**

Pavilion &
Sacheverell suites **£475.00 up to 115 guests**

THE ABOVE PRICES DO NOT INCLUDE THE CHARGE OF THE REGISTRAR. It is your responsibility to book and liaise directly with the registrar. They can be contacted on **0115 9324844**. We can provisionally hold a room for you whilst you check availability.

REAL FOOD – DELICIOUSLY LOCAL

Here at Morley Hayes we are extremely passionate about the food that we serve. We believe it is important to know where our produce comes from.

We believe in good quality local ingredients, locally sourced. We are committed to using where possible fresh local grown fruit and vegetables, and meat reared using traditional grazing methods from right here in Derbyshire.

We have supported and built long standing relationships with our local suppliers, many of which we have been using for nearly 20 years.

Through using local suppliers we are able to ensure full traceability of all ingredients.

Our chefs have a wealth of knowledge and experience, enabling us to give you the highest quality and standards of the finest food with that extra flavour and texture that you only find by using really fresh and well looked after produce.

SET WEDDING MENUS

The Cloves Wood £34.45

Roasted plum tomato, mozzarella and basil salad served with a garlic crostini (v) served with a freshly baked roll

Chicken breast wrapped in pancetta with red onion compote and a creamy white wine sauce

Classic baked lemon cheesecake with berry compote and vanilla cream

Freshly brewed coffee or tea with mints

The Morley Wood £34.50

Cantaloupe and galia melon with strawberries and a mint syrup (v) served with a freshly baked roll

Traditional roast chicken breast with a pork, apple and sage stuffing and chipolata wrapped in bacon

French apple tart with caramel sauce and clotted cream ice cream

Freshly brewed coffee or tea with mints

The Hayes Wood £34.70

Broccoli and white stilton soup (v) served with a freshly baked roll

Roasted Leg of Derbyshire lamb with sea salt and rosemary served with a red-currant and white wine sauce

Traditional vanilla crème brûlée with raspberry sorbet

Freshly brewed coffee or tea with mints

The Little Wood £36.85

Roasted tomato soup with basil croutons (v) served with a freshly baked roll

Derbyshire traditional roast sirloin of beef with beef gravy, homemade Yorkshire pudding and pots of horseradish sauce on the tables

Profiteroles filled with a baileys cream and served on a dark chocolate sauce
(served individually or in bowls in the centre of the tables for guests to help themselves)

Freshly brewed coffee or tea with mints

SET WEDDING MENUS

The Bluebell Wood £39.60

Warm red onion and gold cross goats cheese tart (v) served with a freshly baked roll

Roasted rack of local lamb with a Dijon mustard and herb crust served with caramelised sweet baby onions and vine tomatoes finished with a red wine jus with little pots of dauphinoise potatoes

Glazed lemon tart with raspberries & cream

Freshly brewed coffee or tea with hand made chocolates

The Dove Wood £44.75

Warm potato cake served with locally smoked salmon and a sweet mustard and dill dressing, served with a freshly baked roll

Derbyshire sirloin steak (served medium) with roasted tomatoes, portabella mushroom and béarnaise sauce

Individual baked Alaska filled with lemon ice cream on a lemon soaked sponge with mixed berries

Freshly brewed coffee or tea with hand made chocolates

The Executive Chef's Menu £48.40

Marinated Golden Cross goat's cheese, watercress salad, and beetroot sorbet (v) served with a freshly baked roll

Derbyshire fillet of beef (served medium) on a potato fondant, with red onion and balsamic marmalade

Warm chocolate tart with fennel ice cream

Freshly brewed coffee or tea with hand made chocolates

The Executive Chef's Classic Menu £36.40

Morley Hayes king prawn cocktail with a sherry and tomato mayonnaise served with brown bread and butter

Award winning Barry Fitch pork and leek sausages, red onion and apple jam served with spring onion and smoked bacon mash

Home style traditional apple and blackberry crumble with custard
(one large dish of crumble served to your table)

Freshly brewed coffee or tea with hand made chocolates

BESPOKE WEDDING MENUS

Instead of choosing one of our set menus you are very welcome to create your own set menu from the below items.

Every wedding is different so if you would like our executive chef to create a bespoke menu please do not hesitate to contact one of our co-ordinators.

One menu to be chosen for the whole party (with the exception of guests with special dietary needs)

STARTERS **All served with freshly baked rolls**

Cantaloupe and galia melon with strawberries and a mint syrup (v)	£6.25
Classic chicken liver parfait with red onion compote and toasted brioche	£7.25
Classically served locally smoked salmon with lemon and capers	£7.95
Warm red onion and Golden Cross goats cheese tart (v)	£7.25
Roasted plum tomato, mozzarella and basil salad served with a garlic crostini (v)	£6.25
Morley Hayes king prawn cocktail with a sherry and tomato mayonnaise served with brown bread and butter	£7.50
Morley Hayes seasonal fruit cocktail served with passion fruit and mango sorbet and sparkling wine (v)	£6.50
Warm potato cake served with locally smoked salmon and a sweet mustard and dill dressing	£7.75
Goats cheese, pear and walnut salad (v)	£7.25
Wild mushroom tart with Cornish brie (v)	£7.25
Smoked chicken and avocado Caesar salad	£7.50
Roasted English asparagus wrapped in pancetta with a hollandaise sauce (<i>available May to Mid June</i>)	£7.25
Carpaccio of pineapple with mango sorbet and lime syrup	£6.50

SOUPS **All served with freshly baked rolls**

Broccoli and white stilton (v)	£5.65
Minestrone served with rocket pesto (v)	£5.65
Roasted tomato with basil croutons (v)	£5.65
Classic farmhouse vegetable (v)	£5.65
Wild mushroom with chives and crème fraiche (v)	£5.65
Cream of leek and potato with a rustic ciabatta croute (v)	£5.65
Carrot and coriander (v)	£5.65
Cream of cauliflower with a blue cheese crouté (v)	£5.65
Pea and camembert (v)	£5.65
Butternut squash with caramelised ginger and sour cream (v)	£5.65

SORBET COURSE

Lemon and gin, raspberry or mango and passion fruit sorbet	£3.50
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FISH COURSE

Seared fillet of sea bass on a roasted red pepper and crab mash with a lemongrass cream sauce	£8.25
Roasted fillet of salmon with braised little gem lettuce, French style peas and tarragon	£8.25
Baked loin of cod with crushed potatoes, chorizo and French beans	£8.25
Hot smoked trout served with a marinated beetroot salad and a horseradish dressing	£8.25

MAIN COURSE

All served with a selection of seasonal vegetables and potatoes of the day

Chicken

Traditional roast chicken breast with a pork, apple and sage stuffing and chipolata wrapped in bacon	£18.95
Chicken breast wrapped in pancetta with red onion compote and a creamy white wine sauce	£19.50
Roasted chicken breast served on a creamy mashed potato with lardons of bacon, roasted shallots and a medley of pan fried mushrooms	£19.50
Roasted chicken breast filled with a lemon and thyme chicken farce on a bed of roasted seasonal vegetables accompanied by a chicken and tarragon jus	£19.95

Lamb

Roasted leg of Derbyshire lamb with sea salt and rosemary served with a red-currant and white wine sauce	£19.75
Roasted rack of local lamb with a Dijon mustard and herb crust served with caramelised sweet baby onions and vine tomatoes finished with a red wine jus and little pots of dauphinoise potatoes	£21.95
Marinated rump of lamb with creamed potatoes and a black cherry and kirsch jus	£20.95
Derbyshire shepherd's pie made with local lamb with a crispy potato topping (served in a large dish to the table)	£18.95
Slow cooked braised lamb shank with roasted onion mash potato and a rosemary gravy	£19.75

Beef

Derbyshire slow braised blade of beef, baby onions, lardons and mushrooms served with a red wine gravy and horseradish mash	£18.75
Derbyshire traditional roast sirloin of beef with gravy, homemade Yorkshire pudding and pots of horseradish sauce on the tables	£21.95
Derbyshire fillet of beef served on a potato fondant, with red onion and balsamic marmalade	£29.95

Pork

Award winning Barry Fitch pork and leek sausages, red onion and apple jam served with spring onion and smoked bacon mash	£18.95
Roasted rack of local pork glazed with honey, mustard and balsamic vinegar served with a pork, lemon and sage stuffing	£18.95
Traditional roast loin of local pork with a sage and apricot stuffing, pork gravy and homemade Bramley apple sauce	£18.95

Game

Pan fried breast of Gressingham duck set on a vanilla mash with a lightly spiced plum chutney	£21.50
Roast loin of venison with crushed parsnips and blackberries and sloe gin	£23.95

Fish

Seared fillet of sea bass on a roasted red pepper and crab mash with a lemongrass cream sauce	£19.50
Roasted fillet of salmon with braised little gem lettuce, French style peas and tarragon	£18.95
Baked loin of cod with crushed potatoes, chorizo and French beans	£19.50
Hot smoked trout served with a marinated beetroot salad and a horseradish dressing	£18.95

Vegetarian

Wild mushroom tart finished with a herb crème fraîche (v)	£15.95
Feta and brie parcel (v)	£15.95
Pea and asparagus risotto with shaving of parmesan (v)	£15.95
Char-grilled aubergine with honey char-grilled halloumi (v)	£15.95
Vine tomatoes, thyme and goats cheese baked with a crispy crumb topping (v)	£15.95
Spinach and ricotta cannelloni (v)	£15.95

Vegan

Courgette, tomato and potato bake, with a basil and rocket pesto (v)	£15.95
Tagine of Moroccan vegetables served with coriander couscous (v)	£15.95
Wild mushroom risotto with truffle oil (v)	£15.95
Butternut squash, sweet pepper, tomato, coconut and lime curry served with jasmine rice (v)	£15.95

Special dietary requirements

Our chefs are willing and able to help with any special dietary requirements. Dishes may be cooked plainly and without sauce if required. Dishes may contain nuts and seeds therefore please contact one of our co-ordinators who will be able to offer alternative choices.

PUDDINGS

Classic baked lemon cheesecake with berry compote and vanilla cream	£6.25
Chocolate torte with a passion fruit sorbet	£6.95
Profiteroles filled with a baileys cream and served on a dark chocolate sauce (served individually or in bowls in the centre of the tables for guests to help themselves)	£6.50
French apple tart with caramel sauce and clotted cream ice cream	£6.85
Individual strawberry shortcake served with a strawberry coulis	£6.50
Warm chocolate fondant with white chocolate ice cream	£7.25
Individual baked Alaska filled with Amaretto ice cream on a chocolate brownie base and a cognac sauce	£7.25
Glazed lemon tart with raspberries & cream	£6.95
Almond and strawberry pavlova with elderflower and cassis puree	£6.45
Treacle tart with vanilla pod ice cream	£6.50
Grand Marnier bread and butter pudding (one large dish served to your table with jugs of cream)	£6.75
Home style traditional apple and blackberry crumble with custard (one large dish of crumble served to your table)	£6.50
Traditional Bakewell pudding with cream	£6.50
Traditional vanilla crème brûlée with raspberry sorbet	£6.75
Morley Hayes mini meringue wedding cake filled with vanilla cream and seasonal berries, with a mango and passion fruit coulis	£6.95
A slate platter of three British cheeses served with biscuits, celery and grapes (one platter to served to the table)	£6.50

TO FINISH

Freshly brewed coffee or tea with mints	£2.45
Freshly brewed coffee or tea with hand made chocolates	£3.45

A selection of herbal and fruit teas and decaffeinated coffee available upon request

Liqueurs

As an accompaniment to your dessert why not try a glass of our delicious dessert wine, or to compliment you cheese selection enjoy a glass of port. We stock a wide variety of brandy's, malt whisky, dessert wines, port and other liqueurs.

CHILDREN'S MENU Children will be classed as 12 years of age and under

Children may choose to have a half portion of the adult meal at half the adult price or, as an alternative three courses and a soft drink (served during the meal) at a cost of **£11.85** from the following:

One menu from the selection below to be chosen for all the children

STARTER

Fan of melon with minted strawberries (v)
Chef's soup of the day (v)
Garlic ciabatta (v)
Nacho's served with salsa and cheese (v)

MAIN COURSE

Penne pasta served with tomato sauce and cheese garlic bread (v)
Homemade breaded chicken fillets served with potato wedges and peas
Locally made pork and apple sausages served with mashed potatoes and peas
Roasted fillet of cod, potato wedges and peas

PUDDING

Bluebell farm Ice cream
Fresh fruit salad
Fresh fruit jelly with Bluebell farm ice cream
Chocolate and fudge banana sundae

Due to licensing laws we are not allowed to serve alcoholic drinks to under 18's. An alternative to the toast sparkling lemonade and lime can be offered at a cost of **£1.15**.

Children under the age of 5 years are free of charge

CARVERY WEDDING MENU

AVAILABLE IN THE PAVILION SUITE

£39.95 per person (A minimum of 40 guests is required for this option)

STARTERS (please make one selection)

- Cantaloupe and gala melon with strawberries and mint syrup (v)
- Classic chicken liver parfait with red onion compote and toasted brioche
- Soup (see bespoke menu choices)
- Classically served locally smoked salmon with lemon and capers
- Morley Hayes king prawn cocktail with a sherry and tomato mayonnaise served with brown bread and butter

MAIN COURSE (please make two meat selections and one fish selection)

- Locally sourced honey mustard roast loin of pork, gravy and a pork and apple stuffing
- Roast sirloin of Derbyshire beef with Yorkshire pudding and gravy
- Roast leg of Derbyshire lamb with a redcurrant gravy
- Crown of turkey with cranberry sauce, bread sauce and gravy
- Honey glazed ham with Cumberland sauce
- Roasted fillet of seabass with crab and red pepper mash, lemon butter cream sauce
- Fillet of sea trout with a herb crumb and lemon butter cream sauce
- Roasted fillet of salmon with braised little gem lettuce, French style peas and tarragon

VEGETARIAN (Please make one selection available for vegetarians only)

- ▼ Goats cheese, sun blushed tomatoes and olive wellington
- ▼ Aubergine and mozzarella bake

All main courses served with roast potatoes, new potatoes and seasonal vegetables

PUDDINGS (please make one selection)

- Classic baked lemon cheesecake with berry compote and vanilla cream
- Profiteroles filled with a baileys cream and served on a dark chocolate sauce
(served individually or in bowls in the centre of the tables for guests to help themselves)
- French apple tart with caramel sauce and clotted cream ice cream
- Home style traditional apple and blackberry crumble with custard
(one large dish of crumble served to your table)
- Grand Marnier bread and butter pudding
(one large dish served to your table with jugs of cream)

Additional cheese course

A slate platter of three British cheeses served with biscuits, celery and grapes
(one platter to served to the table)

£6.50 per person

Freshly brewed coffee or tea with mints

£2.45

Freshly brewed coffee or tea with hand made chocolates

£3.45

A selection of herbal and fruit teas and decaffeinated coffee available upon request

FINGER BUFFET

After wedding celebration evening buffet menu

Our buffet is inclusive of;

Closed sandwiches made with farmhouse brown & white bread with five different fillings (vegetarian option catered for)

Crisps, nuts, assorted savoury nibbles and salad garnish

In addition please choose four lines from the selection below at a price of £15.95 per person

Cheese & onion mini quiches* (v) **and** cod goujons with homemade tartare sauce *

Feta cheese and potato rosti* (v) served with a tomato salsa **and** cheese straws* (v)

Breaded chicken drumsticks*

Deep-fried Japanese bubble king prawns* **and** sweet potato bites * (v) served with a sweet chilli sauce

Mango and brie parcels* (v) **and** garlic and herb ciabatta bites* (v)

Cocktail sized chicken samosas* **and** vegetable samosas* (v)

Individual margarita pizza* (v) **and** sausage rolls*

Deep fried chicken fillets* **and** cheese and pineapple on sticks (v)

Cracked black pepper potato skins* (v) **and** breaded mushrooms* (v) with a garlic mayonnaise

Hoisin duck wraps **and** mango and tomato salsa wonton* (v)

Honey and sesame seed mini sausages* served with relish **and** Owen Taylor's award winning pork, chicken and stuffing pork pie with locally made pickle

Flat breads with hummus, tzatziki and, olives (v)

Items marked * are served hot

Items marked (v) are suitable for vegetarians

Tea and coffee - **£1.60** per cup

Additional items may be added to the above menu at £3.25 per line per head

Something sweet to follow...

A selection of mini cakes	£2.95 per person
Fresh fruit platter	£3.45 per person
Gateaux's – Lemon meringue, strawberry shortcake, or chocolate and cherry roulade	£35.00 each
Sweet bowl	£20.00 per bowl

Platter of three British cheeses served with biscuits, celery and grapes (caters for 10 people) **£49.95 each**

Midnight munchies...

(only available as a late snack to be served at midnight)

Bacon Rolls	£4.50
Owen Taylor's sausage cobs with caramelised onions	£4.50
Roast pork and apple cobs with sage and onion stuffing	£5.50
Classic beef burgers served in an onion bap with red onion chutney	£5.50
Platter of three British cheeses served with biscuits, celery and grapes (caters for 10 people)	£49.95 each

The finger buffet is not available as a daytime wedding menu

HOT FORK BUFFET After wedding celebration evening buffet menu

£15.95 per person

Homemade beef chilli with rice
Tortilla chips with salsa, sour cream and guacamole
Tortillas
Jacket potato
Grated cheese

This buffet is not available as a daytime wedding menu

MUSIC

During your event we can provide a range of background music. Should you wish to listen to our selection please do not hesitate to make an appointment with one of our co-ordinators. Alternatively you are very welcome to provide your own music on a CD.

For your special event why not choose to have our resident DJ. He will be able to play to your exact tastes to create the perfect atmosphere.

A form is provided for you to select the types and eras of music to be played and also request or dedicate any particular songs for your guests.

Our resident DJ can play until 1.00 am on a Friday and Saturday, and until 12.30 am on a Sunday to Thursday.

Cost £245.00

CANAPÉS

Whilst guests are arriving or photographs are being taken why not offer a selection of canapés with the reception drinks.

Selection of 3 canapés

£4.75

Selection of 4 canapés

£6.35

HOT SELECTION

Mini Yorkshire pudding filled with aged Derbyshire beef and horseradish sauce

Tartlet of smoked salmon and scrambled eggs

Skewers of Thai chicken satay

Smoked haddock fishcake with lemon and chive mayonnaise

Sweet potato and spring onion bhaji with roasted cumin and yoghurt dip

Lamb koftas with a raita and mango chutney and poppadoms

Mini Thai rice noodle and vegetable spring rolls with a sweet chilli dipping sauce

Wild mushroom tart with chervil

COLD SELECTION

Smoked salmon blinis with crème fraiche and dill

Classic chicken liver parfait with onion marmalade served on toasted brioche

Capriccio of beef with rocket, mascarpone and truffle oil

Filo basket filled with lemon roasted fennel and toasted pine nuts topped with feta cheese

Peking duck pancakes with shredded cucumber and spring onion with hoisin sauce

Mini chicken Caesar salad

Crab and roasted red pepper in a filo basket

Mini prawn cocktails

RECEPTION DRINKS

All prices are per glass. A minimum of one glass per person to be offered.

Sherry

Harvey's Bristol Cream (sweet) £3.25

Harvey's Club Amontillado (medium) £3.25

Tio Pepé (dry) £3.25

Pimms and Lemonade £5.95

a classic thirst-quenching drink served with cucumber and a sprig of fresh mint, over ice.

Bucks Fizz £4.95

a refreshing mix of fresh orange juice and sparkling white wine

Hot Winter Punch £4.95

a warming blend of red wine, scotch whisky, fresh orange juice, cinnamon and citrus fruits

Red or White French House Wine £3.25

Sparkling White Wine £4.95

Sparkling Rosé Wine £4.95

Kir Royal sparkling white wine laced with crème de cassis £5.95

House Champagne £7.50

Moet et Chandon Champagne £9.50

Fresh Orange Juice is served as an accompaniment to all reception drinks £6.00 per litre

If the weather is fine, drinks will be offered to your guests on the lawns, the gardens or on the courtyard

WINE TO BE SERVED WITH MEAL

A minimum of one glass per person to be offered.

An alternative to putting bottles of wine on the tables is to tell us how many glasses you wish your guests to have. You will then be charged for the total estimated number of bottles we think you will use on the day. On the day we will keep count of the bottles. We will then reimburse you after the event if we have over estimated or we will send an invoice if we have under estimated.

Guests who choose not to have a glass of wine with their meal will be offered a soft drink as an alternative.

House Wines

Our house wines are of the highest of standards

French Dry White £13.20

French Medium White £13.20

French Red £13.20

German Medium Sweet White £13.20

House Rosé £15.40

Ocean Point Shiraz £17.95

Ocean Point Chardonnay £17.95

Bottled Table Water

Sparkling water £3.00

Still water £3.00

White Wines

Niersteiner Gutes Domtal full flavoured wine from the bank of the majestic German Rhine	£15.75
La Pintora Chardonnay a wonderful un-oaked Chilean chardonnay. Excellent tropical fruit with peaches and melons on the palate	£17.35
Muscadet de Sevre et Maine a fragrant, zestful dry white French table wine	£17.45
Piesporter Michelsburg attractive, flowery bouquet, rich fruit, medium dry German wine	£17.45
La Pintora Sauvignon blanc an easy drinking Chilean wine with a refreshing grassy Sauvignon nose and excellent quality of fruit	£17.35
Frascati fruity but sharply dry light wine from Italy	£20.35
Lutzville Chenin Blanc from the Western Cape a soft and fruity chenin with nice balance of guava fruit character and balancing acidity	£22.50
Macon Charnay lovely peaches aromas on the nose, leading to a full and ripe citrusy white wine. Long and lingering finish with gentle acidity make this wine a good match for many rich fish dishes	£22.60

Red Wines

Orchid Boulevard Merlot soft black cherry aroma with a touch of green olives and rhubarb. The flavour has smooth berry fruit character and soft tannins. Easy drinking	£17.25
La Pintora Cabernet Sauvignon a simple, un-oaked style with classic blackcurrant fruit on the nose. Soft, ripe black and red fruit on the palate with a perfect balance of tannins and acidity,	£17.35
Marktree Cabernet Merlot Shiraz a medium bodied fruity red wine blended from Cabernet Sauvignon, Merlot and Shiraz grapes grown in South Australia	£18.80
Cotes de Rhone deep red, vigorous, heavily robust and full of life	£20.50
Lutzville Shiraz deep maroon coloured South African wine. Slightly smoked character on the nose with a rich taste that hints of coffee and dried fruits.	£20.85
St Emilion good balance with a long fruity after taste, excellent French Bordeaux	£26.60

Rosé Wine

La Pintora Merlot Rose Chilean wine with lots of upfront strawberry fruit flavours and medium dry in style	£17.50
Orchid Boulevard White Zinfandel Rose attractive salmon pink colour. Pleasant floral bouquet with soft fruit characters. Medium sweet taste with nice strawberry fruit flavours and balancing acidity	£17.25

Dessert Wine

Marques De Caceres a medium sweet wine with vivid bright straw colour. Lively notes of acacia flowers and pears on the nose, with depth of exotic fruits.	£17.25
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TOAST TO BE SERVED WITH SPEECHES

A minimum of one glass per person to be offered.

Cavalier Blanc de Blanc Brut light, dry French sparkling with a clean flesh finish	£20.95
Cavalier Blanc de Blanc, Demi Sec light, easy drinking medium style French sparkling wine	£20.95
Cavalier Rose Sec soft and fruity pink sparkling wine from France – not too dry	£20.95
Prosecco Tenute San Marco NV a light, fresh Italian sparkling wine. Not too dry on the finish	£21.95
Moutard Grande dry, medium weight and nicely balanced champagne	£32.95
Moutard Prestige Rose dry, soft pink champagne with a crisp refreshing sparkle	£36.50
Moet et Chandon classic champagne, distinctive, dry, light and graceful	£42.75
Dom Perignon Vintage Champagne a special treat for the bride & bridegroom and the top table guests. Reputably the best champagne in the world	£108.00

BOOKING PROCEDURES, RULES AND CODES OF CONDUCT FOR WEDDING PACKAGES

BOOKING PROCEDURES

1. Prior to booking a wedding package it is recommended that you undertake a viewing of the facilities available and discuss any special requirements you may have with one of our co-ordinators.
2. Prior to booking our co-ordinator will advise on the timings of the wedding ceremony or church service. These timings must be adhered to.
3. A date for your wedding package can be provisionally held for fourteen days without commitment whilst checking the availability of the registry office or church.

MINIMUM NUMBERS

4. Minimum numbers for Friday / Saturday daytime weddings are:

Sacheverell: 60 De Ferrers : 40 Pavilion : 60
5. Minimum numbers for weekday/Sunday daytime weddings are:

Sacheverell : 50 De Ferrers : 30 Pavilion : 50
6. Maximum guests for evening buffet, casually seated, are:

Sacheverell : 150 De Ferrers : 120 Pavilion : 130
7. A minimum number of 80 guests during the day and 225 guests during the evening are required to reserve two suites.

CATERING

8. **One** menu is to be chosen for the whole wedding party, with the exception of vegetarian, special dietary needs and children. A wedding breakfast must consist of at least **three** courses.
9. The finger buffet is only available for an evening reception.
10. Evening buffets, following a wedding breakfast, must cater for 90% of all guests.
11. Evening receptions with buffets only must cater for 100% of all guests.
12. Guests must be offered a reception drink, a glass of wine and a toast during the afternoon wedding breakfast.
13. Children are classed as twelve years of age or under.
14. We do not operate a corkage policy.
15. No food, wine, beer or spirits may be brought into the establishment by the customer or guests, for consumption on the premises.
16. We do not allow chocolate fountains on the premises.
17. The evening buffet will be cleared away at Midnight as required by the Environmental Health Office.

ENTERTAINMENT

18. If you have chosen our in house musical entertainment our function suite bars are licensed until 12.30 am Friday and Saturday and 12.00 midnight on Sunday to Thursday.
19. If you have chosen outside musical entertainment our function suite bars are licensed until 12.00 midnight Friday and Saturday, and 11.30 pm on Sunday to Thursday.
20. Musical entertainment must continue for 30 minutes after last orders.

ACCOMMODATION

21. All discounted and non-discounted hotel bedrooms must be booked by the client directly with the hotel reception staff. Our coordinators do **not** book any of the hotel rooms on the client's behalf.
22. All rooms are subject to availability.
23. Rooms will be available to check in from 3.00 pm. onwards.
24. Guests must check out of the room by 11.00 am.
25. A non-refundable deposit of £50.00 is required to secure a hotel bedroom (with the exception of the Bride and Groom's room). The remaining balance may be paid in advance or on departure.
26. In the event of a cancellation full charge is made if the cancellation is made within twenty four hours of the arrival date.

CEREMONY CHARGES

27. Civil marriage and partnership ceremonies incur a ceremony room hire charge of £185.00 for the De Ferrers Suite conservatory (maximum of 42 people), £250.00 for the Sacheverell Suite (maximum of 65 people), £350.00 for the De Ferrers Suite main section (maximum of 80 people) and £475.00 for the Pavilion Suite (maximum of 115 guests). You will then need to pay any additional fees for the ceremony directly to the Ilkeston Register Office.

GENERAL

28. Table plans must be received by our events office twenty four hours prior to the wedding. Any children, vegetarians, special diets, persons under 18 years old, highchairs and boosters seats must be highlighted on the table plan.
29. Morley Hayes does not produce display table plans or guests place name cards these must be done by yourself or a supplier.
30. **Metallic confetti** as table decorations and throwing either within the premises or the grounds is prohibited.
31. We are happy for your guests to throw bio-degradable confetti, within the grounds, following a ceremony.
32. Weddings cakes, balloons, flowers and other accessories can be set up after 10.30 a.m for a daytime event, or after 6.30 pm for an evening event. Alternatively they may be delivered to our events office one day prior to the event.
33. Balloons must be blown up prior to the delivery to Morley Hayes.
34. Sizes of chairs must be checked prior to the ordering of any chair covers.

35. Guests are very welcome to use the grounds and gardens for photographs and reception drinks, however, a particular garden cannot be guaranteed. Areas for photographs and reception drinks will be allocated on the day by the Master of Ceremonies.
36. We do not allow firework displays
37. We recommend that you consider taking out insurance in relation to your wedding day and wedding day package in order to protect yourself against any unforeseen circumstances.
38. **Our prices and terms and conditions are for 2010 only and will be subject to change from 1st January 2011.**

AN EXAMPLE OF A FULL DAY WEDDING RECEPTION

A RECEPTION DRINK

One choice for all guests

Plus orange juice for children or an alcohol free alternative

THREE COURSE MEAL WITH WINE, COFFEE WITH MINTS AND A TOAST

One choice menu for all guests (with the exception of vegetarian, special diets and children)

A glass of wine served with the meal

Coffee and mints served after your meal

A toast offered to all guests (excluding children) prior to the speeches

EVENING BUFFET

Catering for at least 90% of the total number of guests

MORLEY HAYES LEISURE LIMITED

TERMS AND CONDITIONS FOR WEDDING PACKAGES

I DEFINITIONS

In these terms and conditions, the following words and expressions shall have the following meanings:

- “Booking”** means a contract between Us and You for the provision of a Wedding Package for You and Your Party created in accordance with condition 2;
- “Booking Form”** means our current standard booking form for the provision of a Wedding Package into which these terms and conditions are incorporated;
- “Codes of Conduct”** means the booking procedures, rules and codes of conduct to be observed by all visitors to the Venue and which are set out in the booklet provided with the Booking Form (or if not provided which is available on request);
- “Deposit”** has the meaning given in condition 3;
- “Estimated Numbers”** the estimated number of guests in the Party as set out in the Booking Form and confirmed to Us in accordance with condition 4.1;
- “Event Date”** means the date of the Wedding Package as set out in the Booking Form;
- “Excluded Loss”** means loss or deferment of profit, loss of revenue, loss of use, business interruption, loss of contract, loss of reputation, credit or goodwill, loss of opportunity and any other indirect or consequential losses howsoever caused including the negligence or breach of duty of either party to the Booking;
- “Final Numbers”** the final number of guests in the Party to be confirmed by You to Us in accordance with condition 4;
- “Wedding Package”** means the provision of a wedding and/or a wedding reception to You and Your Party at the Venue;
- “I”, “We”, “Us” or “Our”** means Morley Hayes Leisure Limited, Main Road, Morley, Derbyshire, DE7 6DG;
- “Price”** means the aggregate amount payable by You to us for the provision of the Wedding Package calculated in accordance with condition 4;
- “Party”** means the persons (in addition to You) who will be invited as guests in relation to the Wedding Package;
- “Venue”** means Morley Hayes Main Road, Morley, Derbyshire, DE7 6DG;
- “You” or “Your”** means the person(s), firm, company or other body named in the Booking Form.

2 MAKING A BOOKING

2.1 A Booking can be confirmed with Us in the following ways:

2.1.1 in person at the Venue by signing a completed Booking Form;

2.1.2 by posting, faxing or emailing a signed Booking Form to Us; or

2.1.3 by sending written confirmation by e-mail, fax or post,

when a contract for the supply and purchase of a Wedding Package shall be created on these terms and conditions and the terms and conditions set out in the Booking Form.

2.2 Your Booking is subject to You making all payments to Us in accordance with conditions 3 and 4 below.

2.3 These terms and conditions shall:

2.3.1 apply to and be incorporated into the Booking; and

2.3.2 prevail over any inconsistent terms and conditions contained, or referred to, in Your purchase order, confirmation of order, acceptance of quotation, or implied by trade, trade custom, practice or course of dealing.

2.4 If the Booking Form is signed by or on behalf of more than one person, firm or company, then each such signatory shall be jointly and severally liable to Us for its obligations under the contract created by the Booking and “You” and “Your” shall be construed accordingly in these terms and conditions.

2.5 The times during which Our function suites are booked by you (as described in the Booking Form) must be strictly adhered to. If you seek to change the time of your Wedding Package without Our prior written consent we shall have no liability to You if we are unable to provide the Wedding Package to You due to the unavailability of Our facilities.

3 DEPOSITS

3.1 A deposit in the appropriate amount set out in condition 3.2 for each member of Your Party is required to secure the Booking and reserve the Venue on the Event Date (“**Deposit**”). Deposits are payable no later than one week after a signed Booking Form or other written confirmation being received by Us, after which time, in the absence of receipt of the Deposit, we may cancel the Booking. Deposits are not refundable in the event of a cancellation except at Our sole discretion.

3.2 The amount of Deposits required are:

3.2.1 to reserve a full day wedding reception - £500;

3.2.2 to reserve a full day wedding reception using two function suites - £750; or

3.2.3 to reserve either an evening reception only or a day reception only - £250.

4 FINAL PAYMENT AND PAYMENT OF BALANCES

4.1 You agree to provide Us with a revised estimate of the number of guests in Your Party by no later than 28 days prior to the Event Date (“**Estimated Number**”).

- 4.2 You agree to inform Us of the final number of guests in Your Party by no later than 10 days prior to the Event Date (“**Final Numbers**”). The final Price will be calculated on the basis that the number of guests in Your Party is not less than the Final Numbers.
- 4.3 If You do not inform Us of the Final Numbers in accordance with condition 4.2, the Final Numbers will be deemed to be the Estimated Numbers.
- 4.4 An amount equal to the estimated Price (based on the Estimated Numbers) less any Deposits paid pursuant to condition 3 is due and payable, in accordance with Our pro-forma invoice, 21 days prior to the Event Date. Time of payment is of the essence of the contract created by the Booking.
- 4.5 We will be entitled to raise an additional invoice after the Event Date in relation to any adjustments to the Wedding Package (which are agreed to by Us) or other costs incurred on the Event Date. Any such costs shall be payable immediately upon receipt of Our invoice by You.
- 4.6 Payments may be made in cash or cheque or by credit or debit card. There is no additional charge for payment by credit card.
- 4.7 Accounts in relation to the purchase of drinks on the Event Date may be offered in Our sole discretion. All such accounts must be settled at the end of the Wedding Package either in cash or by debit or credit card.

5 CANCELLATIONS BY YOU

- 5.1 Subject to Clause 5.2, You may cancel or postpone Your Wedding Package at any time provided that the change or cancellation is made in writing. In these circumstances we will retain Your Deposit and cancellations made after any balances have been paid will result in forfeiture of all monies paid or due at that time.
- 5.2 If You cancel or postpone Your Booking for any reason within the time periods set out in the table below You shall be liable to pay to us a late cancellation charge calculated in accordance with the table below. If the final Price has not been confirmed at the date of cancellation, the Price for the purpose of this condition 5 shall be calculated by Us based on the Estimated Numbers and by applying our standard rate per guest applicable at the date of cancellation (based on a typical day or evening reception (as appropriate)) as set out in Our Booking Procedures, Rules and Codes of Conduct for Wedding Packages.

Date of Cancellation or Postponement	Cancellation Charge (based on Estimated Numbers)
Between 91-182 days prior to the Event Date	25% of the Price
Between 56-90 days prior to the Event Date	50% of the Price
Between 28-55 days prior to the Event Date	75% of the Price
Less than 28 days prior to the Event Date	100% of the Price

- 5.3 In the event of a cancellation or postponement in accordance with this condition 5, We shall be entitled to issue an invoice to You for any cancellation fees calculated in accordance with condition 5.2. Such invoice shall be payable immediately upon receipt.

6 CATERING AND OPTIONAL EXTRAS

If You require services or any other optional extras as part of Your Wedding Package, then this may be arranged at the time Your Booking is made. Such orders can be made at a later date but if made within 2 weeks prior to the Event Date, whilst every effort will be made, availability is not guaranteed and extra costs for delivery may apply.

7 LOSS, DAMAGE AND CODES OF CONDUCT

- 7.1 It is a condition of the Booking that You and each member of Your Party must observe Our Codes of Conduct at all times when visiting the Venue.
- 7.2 You shall be liable to Us (on a full indemnity basis) for Our costs, losses, fines, penalties or other liabilities resulting from any loss of or damage to property at the Venue or a breach of the terms of the Booking caused either by You or any member of Your Party whether deliberate or accidental or through negligence or otherwise.
- 7.3 You shall not, and shall procure that each of Your Party shall not, act in an illegal manner or in a manner which may cause us to be in breach of any law or the terms of Our license for the sale of alcohol or for music and dancing at the Venue.

8 CHANGES AND CANCELLATIONS BY US

- 8.1 We may cancel a Booking if:
- 8.1.1 We reasonably believe the fulfilment of the Booking by Us may result in damage to the Venue (or any part of it);
 - 8.1.2 We reasonably consider the fulfilment of the Booking may have an adverse effect on the good name and reputation of the Venue;
 - 8.1.3 You (being an individual and either of You if more than one person) become bankrupt or subject to any circumstances which we reasonably consider mean You will be unable to pay the Price in full;
 - 8.1.4 You (being a company) becomes insolvent or unable to pay Your debts when due or winding up proceedings are commenced in relation to You or if an administrator or administration receiver is appointed over You and Your affairs;
 - 8.1.5 the Venue is unable (or is likely to be unable) to fulfil all or any material part of its obligations in relation to the Booking as a result of circumstances beyond its reasonable control;
 - 8.1.6 You fail to make any payment in relation to the Booking when such payment is due; or
 - 8.1.7 You are in material breach of the Booking.
- 8.2 In the event of cancellation by Us pursuant to conditions 8.1.1 or 8.1.5, we will refund any Deposit or other amounts paid by You in relation to the Wedding Package but otherwise we shall have no further liability to You for such cancellation.
- 8.3 Occasionally, We have to make changes to and correct errors in our brochure and other details both before and after bookings have been confirmed bookings. Whilst We always endeavour to avoid changes, we must reserve the right to do so. Most changes are minor. Occasionally, We have to make a "significant change". If We have to make a significant change, We will tell you as soon as possible. If there is time to do so before Your Event Date, We will offer You the choice of the following options:
- 8.3.1 (for significant changes) accepting the changed arrangements; or
 - 8.3.2 purchasing an alternative Wedding Package from Us, of a similar standard to that originally booked if available. We will offer You at least one alternative Wedding Package of equivalent or higher standard for which you will not be asked to pay any more than the price of the original Wedding Package. If the Price for this package is lower than the original Price, We will refund the difference; or
 - 8.3.3 cancelling the Booking in which case You will be entitled to a full refund of any part of the Price which you have paid to Us.

The options set out in condition 8.3 are not available where any change made is a minor one.

- 8.4 Provided We comply with Our obligations to You in accordance with this condition 8 we shall have no further liability to You for any changes to or cancellations of Your Booking.

9 WARRANTY AND LIMITATION OF LIABILITY

- 9.1 We warrant to You that the Wedding Package will be provided using reasonable care and skill and, as far as reasonably practicable, in accordance with the Booking. Where We supply in connection with the provision of the Wedding Package any goods or services supplied by a third party or, utilise any facilities provided by a third party, We give no warranty, guarantee or other terms as to their quality, fitness for purpose or otherwise.

- 9.2 Except as provided in condition 9.5, We shall not be liable to You by reason of any representation (unless fraudulent), or any implied warranty, condition or other term, or any duty at common law, or under the express terms of the Booking for any Excluded Loss or other claims which arise out of or in connection with the provision of the Wedding Package (including any delay in providing or failure to provide the Wedding Package) except as expressly provided in these conditions.

- 9.3 Our liability to You arising out of or in connection with the Booking shall be limited to the aggregate of the amount of the Price paid by You to Us in connection with the Booking.

- 9.4 We shall not be liable to You or be deemed to be in breach of the Booking by reason of any delay in performing, or any failure to perform, any of Our obligations in relation to the Booking, if the delay or failure was due to any cause beyond Our reasonable control.

- 9.5 Nothing in the Booking or in these conditions shall have the effect of limiting or excluding and liability;

9.5.1 for death or personal injury caused by our negligence;

9.5.2 for fraudulent misrepresentation by Us; or

9.5.3 which cannot be excluded or limited by law.

- 9.6 Where You are dealing with Us as a consumer, Your statutory rights are not affected by either the terms set out in the Booking or these conditions.

- 9.7 We accept no liability for any loss of or damage to any item of property, equipment or furniture whatsoever which is brought to the Venue by You, any person authorised to do so on Your behalf or by any member of Your Party. All such items of property must be removed from the Venue at the end of the Wedding Package.

10 GENERAL

- 10.1 You may not assign the Booking or any part of it without Our prior written consent.

- 10.2 We shall have no liability to You under the Booking if We are prevented from or delayed in performing Our obligations under the Booking or from carrying on Our business by acts, events, omissions or accidents beyond Our reasonable control, including strikes, lock-outs or other industrial disputes (whether involving Our workforce or any other party), failure of a utility service or transport network, act of God, war, riot, civil commotion, malicious damage, compliance with any law or governmental order, rule, regulation or direction, accident, breakdown of plant or machinery, fire, flood, storm or default of suppliers or sub-contractors.

- 10.3 No variation of the Booking or these conditions shall be valid unless it is in writing and signed by or on behalf of each of the parties.

- 10.4 A waiver of any right under the Booking is only effective if it is in writing and it applies only to the party to whom the waiver is addressed and the circumstances of which it is given.
- 10.5 If any provision (or part of a provision) of the Booking is found by any court or administrative body of competent jurisdiction to be invalid, unenforceable or illegal, the other provision will remain in force.
- 10.6 Each of the parties acknowledges and agrees that, in entering into the Booking it does not rely on any undertaking, promise, assurance, statement, representation, warranty or understanding (whether in writing or not) of any person (whether party to these terms and conditions or not) relating to the subject matter of the Booking, other than as expressly set out in the Booking.
- 10.7 The Booking is made for the benefit of the parties to it and (where applicable) their successors and permitted assigns and is not intended to benefit, or be enforceable by, anyone else.
- 10.8 Notice given under the Booking shall be in writing, sent for the attention of the person, and to the address or fax number, given in the Booking (or such other address, fax number or person as the relevant party may notify to the other party) and shall be delivered personally, sent by fax, e-mail or sent by pre-paid, first class post or recorded delivery. A notice is deemed to have been received, if delivered personally, at the time of delivery, in the case of fax or e-mail at the time of transmission, in the case if pre-paid first class post or recorded delivery, 48 hours from the date of posting and, if deemed receipt under this condition 10.8 is not within business hours meaning 9:00am to 5:30pm Monday to Friday on a day that is a business day), at 9:00am on the first business day following delivery. To prove service, it is sufficient to prove that the notice was transmitted by fax or e-mail to the fax number or e-mail address of the party or, in the case of post, that the envelope containing the notice was properly addressed and posted.
- 10.9 The Booking and any of dispute or claim arising out of or in connection with it or its subject matter, shall be governed by, and construed in accordance with, the law of England and Wales.
- 10.10 The parties irrevocably agree that the courts of England and Wales shall have exclusive jurisdiction to settle any dispute or claim that arises out of or in connection with the Booking or its subject matter.

WEDDING ETIQUETTE

When it comes to planning your reception, here are some examples of traditional wedding etiquette to give you some guidance.

WEDDING CEREMONY

Bride's guests are seated on the left hand side of the ceremony room whilst the Bridegroom's guests are seated on the right hand side of the ceremony room.

The main duty of an usher is to show people to their seats and distribute orders of service. It is tradition for the Bride and Bridegrooms parents, Bridesmaids and best man to be seated at the front of the ceremony room.

The bride walks down the aisle on the right hand side of her father and will stand on the left hand side of the bridegroom during the ceremony.

TOP TABLE SEATING PLAN

Below is a suggested table plan, but it can be altered to suit your personal requirements:

Best Man

Chief Bridesmaid

Bridegroom's Father

Bride's Mother

Bridegroom

Bride

Bride's Father

Bridegroom's Mother

Bridesmaid

THE RECEIVING LINE

A receiving line is the ideal way to greet your guests prior to the wedding breakfast. The full receiving line is composed as follows:

Bride's Mother, Bride's Father, Bride and Bridegroom, Bridegroom's Mother, Bridegroom's Father, Bridesmaid, Best Man

THE WEDDING BREAKFAST

When all the guests have passed through the receiving line and made their way to their appropriate tables, the master of ceremonies will request everybody to stand to receive the Bride and Bridegroom.

The master of ceremonies will then lead the Bride and Bridegroom to their places at the top table. If required, he will say grace or introduce a reverend or family member to do so.

THE CUTTING OF THE WEDDING CAKE

Once the dessert has been cleared the master of ceremonies will make an announcement that the Bride and Bridegroom wish to cut their wedding cake and invite any photographers to come forward. The wedding cake can then be served with the coffee prior to the speeches.

TOASTS AND SPEECHES

Our master of ceremonies will be on hand to assist in the announcing of your speeches.

Traditionally the bride's father will begin by saying a few words about the Bride, welcomes the Bridegroom into the family and proposes a toast to the bride and bridegroom.

The bridegroom then replies by thanking the bride's parents. The groom may wish to present his and the bride's mother with bouquets. He will thank all guests for attending and for all the gifts and cards they have received. The groom will also thank all those involved in the organising of the wedding and may present them with gifts. The groom then speaks about his new wife and will finish by proposing a toast to the bridesmaids.

The best man then replies on behalf of the bridesmaids and reads any telegrams. The best man then delivers his speech where he talks about the groom, often including some amusing reflections and memories of the past.

FREQUENTLY ASKED QUESTIONS

Do we have to have a minimum number of guests for the wedding breakfast and evening reception?

There are minimum numbers for your wedding breakfast as a guidance to which room is more suitable for the size of your wedding. Final numbers (minimum charged) are due 10 days prior to the wedding. We do not have minimum numbers for your evening reception.

Who do we pay the registrar fees to?

You will pay us for the hire of the ceremony room but all others fees will be paid directly to the Ilkeston Registry Office

Is there a room hire charge for the wedding breakfast?

No, we do not charge any room hire for the wedding breakfast or for the evening reception

What are the minimum requirements for a full day wedding reception?

A RECEPTION DRINK served upon arrival

One choice for all guests plus orange juice for children or an alcohol free alternative

THREE COURSE MEAL WITH WINE AND A TOAST

One choice menu for all guests (with the exception of vegetarian, special diets and children)

A glass of wine served with the meal

A toast offered to all guests (excluding children) prior to the speeches

EVENING BUFFET

Catering for at least 90% of the total number of guests

What is the maximum number of guests you can seat at a table for the wedding breakfast?

Top table can seat a maximum of 10 people and the round tables can seat a maximum of 8 people

What size are the tables for the wedding breakfast?

The round tables are 5foot. A top table seating 8 people will be approximately 22foot long., a top table seating 9 people will be approximately 24foot long and a top table seating 10 people will be approximately 26foot long.

Do you allow candles on the tables?

Yes we do allow candles as long as they are either in holders or securely fastened into an arrangement.

What decorations are we not allow?

Unfortunately we do not allow metallic table confetti, chocolate fountains or fireworks

Do you allow us to throw confetti?

We are happy for your guests to throw bio-degradable confetti within the grounds.